

Foodnity Recipes

Creamy Lemon Garlic Pasta Recipe

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz spaghetti or linguine
- [ ] 2 tbsp unsalted butter
- [ ] 3 cloves garlic, minced
- [ ] 1 cup heavy cream
- [ ] 1/3 cup freshly squeezed lemon juice
- [ ] Zest of 1 lemon
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 tbsp chopped fresh parsley
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil; add the pasta and cook until al dente, about 9-10 minutes. Reserve 1 cup of pasta water, then drain.
2. While the pasta cooks, melt butter in a large skillet over medium heat. Add the minced garlic and sauté for 1-2 minutes until fragrant, being careful not to brown.
3. Stir in the lemon juice, lemon zest, and heavy cream. Bring to a gentle simmer, letting the sauce thicken slightly, about 3-4 minutes.
4. Add the cooked pasta to the skillet, tossing to coat. If the sauce seems thick, pour in a little reserved pasta water until you reach a silky consistency.
5. Remove from heat; stir in Parmesan cheese, parsley, and a pinch of salt and pepper. Serve immediately, garnished with extra zest and cheese if desired.

Nutrition per serving

480 kcal	15 g	55 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste the sauce before adding salt; Parmesan already adds saltiness.
- For extra brightness, drizzle a tiny bit of extra lemon juice just before serving.
- The dish pairs beautifully with a simple green salad dressed with olive oil and lemon.